



Apple-Oat Squares

Makes 24 squares

2 cups oatmeal, quick or old-fashioned
1 ½ cups flour
¾ cup melted margarine
1 cup firmly packed brown sugar
1 ¼ teaspoons cinnamon
½ teaspoon baking soda
¼ teaspoon ground nutmeg
1 1/3 cups applesauce
½ cup finely chopped nuts (optional)

1. Heat oven to 375° F and grease 9 x 13 inch pan.
2. Combine all ingredients except applesauce and nuts.
3. Mix until crumbly; reserve 1 cup of the mixture.
4. Press remaining mixture in bottom of greased pan.
5. Bake 15 minutes; cool slightly about 10 minutes.
6. Spread applesauce over partially baked crust and sprinkle with nuts.
7. Top with reserved mixture and bake 15-20 minutes or until golden brown.
8. Cool in pan.
9. Cut into 2-inch squares.